

Torrance Gulgowski-Lynch

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PROFESSIONAL SUMMARY

Chef with a track record building high-impact solutions and improving guest satisfaction.

EXPERIENCE

Private Chef — Graham - Schuster (2016 - 2025)

- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 26% with vendor negotiations and waste controls.
- Catered private events for up to 261 guests with 95%+ client satisfaction.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Johnson, Roob and Koepp (2021 - 2024)

- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 253 guests with 95%+ client satisfaction.

Private Chef — Rogahn, Rowe and Schultz (2017 - 2025)

- Maintained food cost under 22% with vendor negotiations and waste controls.
- Catered private events for up to 118 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

French • Italian • Pastry

Kitchen Skills

Plating • Cost Control • Sauce-making

Operations

Catering • Event Planning • Supplier Negotiation

Soft Skills

Team Leadership • Training • Time Management

EDUCATION

B.A. Hospitality Management, Kutch Inc Institute (2023)